

## Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

XLOCOO

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishm  Establishm  ** E. Owner  Owner's A	of Power Address	ss (number and street, ci	ty, state, zip code)	Telephone Numb 812 945 p 812 738 98 Purpose: Routine 2. Follow-up 3. Complaint 4. Pre-Operation	937 (mm/dd/ 12/9 02 Follow-	Date of Inspection (mm/dd/yr)  12/9/2019  19-147  Follow-up Release Date  10 day 5  Summary of Violations:	
• CRITICAI	ood Manas	E-mail  Coder (7/25  E IDENTIFIED IN THE C	HECKLIST AND NARRATIVE		1	ype (See back of page)  2	
	-			IN THE "SUMMARY OF VIOLAT	IONS" AND IN THE	NARRATIVE BELOW AS "R"	
Section#	C/NC	R	<u>Na</u>	rrative		To Be Corrected By	
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Received by		N WIY	TV .	Inspected by (name a	A.J. Ingro	m (EHS)	
cc;			ce:		cc:	<u> </u>	

## **MENU TYPE**

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1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
. 5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.